OLIVER ZETER

PINOT NOIR
HERZOG



The vineyard where our Pinot Noir thrives is called "Letten." This exceptional terroir is characterized by its clay-limestone soil, originating from the foothills of a limestone ridge. The east slope of our outstanding estate site "Herzog," backed by the protective Palatinate Forest, offers a unique combination of limestone and clay, creating ideal conditions for our vines. With a yield of under 2000 liters per hectare and small, aromatic grapes that contain little juice but a lot of extract, we have laid the foundation for a radiant and elegant Pinot Noir. The small-berried grapes were carefully handpicked and additionally selected at the sorting table to ensure only the very best grapes were used. The maceration fermentation, which utilized about 20% whole clusters, occurred spontaneously, imparting a special freshness and depth to the wine. After fermentation, the wine aged for 12 months in pièce barrels made from Palatinate oak, further emphasizing its origin. Bottling was done without prior fining or filtration, using only gravity, allowing the unique characteristics of our Herzog Pinot Noir to shine. The Herzog Pinot Noir reveals an elegant nose with aromas of sour cherries and floral notes like lilac, accompanied by a hint of fine spices. On the palate, it is precise and vibrant, showcasing juicy red fruit, silky tannins, and a subtle mineral freshness. The finish is long, marked by delicate spice and lasting fruit, allowing the wine to conclude elegantly.

GRAPE VARIETY	Pinot Noir
BOTTLE SIZE (ML)	750
MATURATION	Pièce
VINTAGE	2022
ALCOHOL CONTENT	13 % vol
ACIDITY	6,9 g/l
RESIDUAL SUGAR	0,2 g/l
	97 Falstaff

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